

SUPPER

MENU # 19-1318

WEEK OF 08.22.19

BOURBON FARM DINNER: *Join Us for a Special Four Course Farm Dinner with Bourbon Pairings by Heaven's Door! Thursday, October 17th*

STARTERS

\$5 During Happy Hour

BOUDIN BLANC BALLS ... 11
House-Smoked Pulled Pork, Arugula & Cajun Remoulade

DEVILED EGGS ^{GF, V, DF} ... 3 FOR 6
Pickled Vegetables & House Hot Sauce
{ add Bacon ... 1 }

PIMENTO CHEESE ^V ... 9
Secret House Recipe, Arugula & Baguette

STUFFED YEAST ROLLS ... 3 FOR 9
Smoked Dry Aged Jacoby Beef & BBQ Butter

TEXAS CAVIAR ^{VG, GF} ... 10
Texas Bean Trio, Hominy, Onion, Peppers,
Avocado, Guajillo Vinaigrette & Grizzelda's Corn Chips

BONE MARROW BAGUETTE ... 12
Roasted Garlic Whipped Bone Marrow, Parsley & Lemon

SALADS

THE SMALL SALAD ^{V, GF} ... 5
Arugula, Pickled Red Onion, Feta & Sherry Vinaigrette

BABY KALE CAESAR ^{V, GF} ... 13
Organic Baby Kale, Corn & Black Bean Relish,
Cotija & Spiced Corn Chips

BIBB SALAD ^{GF} ... 15
Local Bibb Lettuce, Applewood Bacon,
Blue Cheese, Cherry Tomato & Ranch Dressing

{ add Organic 8oz Roasted Chicken Breast ... 10 }
{ add Dry-Aged Jacoby Beef Hamburger Patty ... 10 }

JACOBY BRAND BEEF

*Family-Raised on the Jacoby Ranch,
Hormone & Antibiotic Free, Dry-Aged 21-28 Days*

CHICKEN FRIED STEAK ... 21
Mashed Potatoes, Arugula Salad & Black Pepper Gravy

STUFFED HAMBURGER STEAK ... 22
Stuffed with Jalapenos, Onions & Pimento Cheese
Ranch House Scalloped Potatoes & Porcini Cream Gravy

CHEESEBURGER & FRIES* ... 17
{ add Avocado, Mushrooms, Bacon OR Fried Egg ... 3 }
{ Veggie Burger ... 17 }

DAILY BUTCHER'S CUT* ... MKT
Mashed Potatoes, Smoked Rainbow Carrots,
Fried Onions & House Demi

\$10 Cheese & Veggie Burgers During Happy Hour

FAMILY STYLE

MAC & CHEESE ^V ... 12
Sharp Tillamook Cheddar & Parmesan Breadcrumbs
{ add Bacon OR Mushroom ... 3 }

CRISPY BRUSSELS SPROUTS ^{VG, GF} ... 13
Agave Mustard & Texas Pecans

PIMENTO CHEESE GRITS ^{V, GF} ... 8
BBQ Butter, House Pimento Cheese & Pickled Red Peppers

CHARRED BROCCOLI ^{V, GF} ... 9
House Ranch Dressing & Cherry Tomatoes

HOUSE CUT FRIES ^{V, GF} ... 7
House Aioli & Ketchup

MAINS

BLACKENED SALMON* ^{GF} ... 32
Charred Broccoli, Shishito Peppers, Lemon Zest & Avocado Puree

GULF SHRIMP & GRITS ^{GF} ... 28
Pimento Cheese Grits & Creole Shrimp Broth

ROASTED ORGANIC CHICKEN BREAST ^{GF} ... 27
Sweet Corn & Summer Squash, Pickled Red Onion,
Cilantro & Prickly Pear Vinaigrette

PULLED BBQ JACKFRUIT ^{VG, GF} ... 20
Red Potatoes, Corn on the Cob, Arugula Pesto & House BBQ

FARM VEGETABLE PLATE ^{VG, GF} ... 22
Summer Squash, Charred Broccoli, Cherry Tomatoes,
Rainbow Carrots & Lemon Vinaigrette

BACON WRAPPED PORK TENDERLOIN ^{GF} ... 28
Red Lasoda Potato Salad & Texas Peach BBQ Sauce

STEAK FRITES* ^{DF, GF} ... 34
8oz CAB Flat Iron, House Cut Fries & Smoked Tomato Aioli

WEEKLY FEATURES

TUESDAY: ALL NIGHT HAPPY HOUR
5-9 PM, \$5 Snacks, \$10 Burgers

WEDNESDAY: CHICKEN FRIED CHICKEN & \$4 DRAFTS
Fried Organic Chicken Breast, White Gravy,
Mashed Potatoes & Broccoli \$26

THURSDAY: BRISKET & \$7 OLD FASHIONEDS
Dry-Aged Jacoby Brisket, House BBQ, Coleslaw
& Mashed Potatoes for \$24

SUNDAY: KIDS EAT FREE (UNDER 12 YRS.)
With Purchase of Adult Entree